

[54] **SHREDDED MEAT APPLICATOR**

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[21] Appl. No.: **938,705**

[22] Filed: **Aug. 31, 1978**

[51] Int. Cl.³ **B05C 5/00**

[52] U.S. Cl. **118/20; 118/24**

[58] Field of Search **118/20, 24, 25, 69;
426/524, 292, 94, 391**

[56] **References Cited**

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[57] **ABSTRACT**

A granulated meat applicator deposits granulated meat onto a series of pizza shells. A shell or crust conveyor is located beneath a meat conveyor to transfer sauce covered shells beneath the meat conveyor. Frozen shredded meat is deposited onto the infeed end of the meat conveyor and discharged therefrom onto the shells carried by the shell conveyor. A meat recovery conveyor means receives shredded meat which falls through the shell conveyor and returns it to the meat conveyor. The total assembly is enclosed within an outer enclosure having side walls and a top wall with appropriate conveyor openings. A pair of cooling means are alternately operated and defrosted to create a continuous flow of cool air upwardly to the top of the enclosure and then downwardly over the conveyors and the meat and the shells. Auxiliary cooling plates may be located adjacent to the meat conveyors to further insure that the granulated meat remains frozen.

6 Claims, 4 Drawing Figures

